

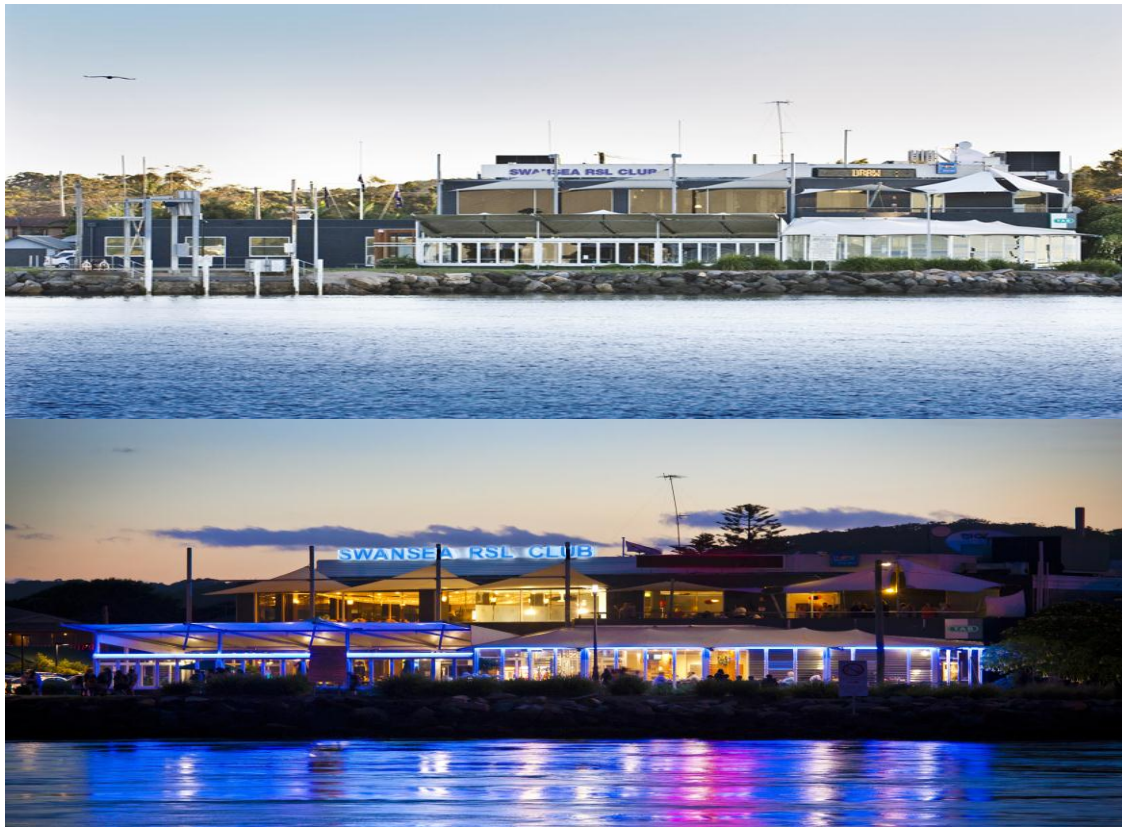


## *Blue Water Function Centre Swansea RSL Club*

*Where the ocean meets the lake,  
The perfect place to celebrate!*

### *Function Package*

*Amaze your guests at our absolute waterfront venue. Blue Water Function Centre located on the first level at Swansea RSL Club, is an absolute waterfront venue perched on the edge of the Swansea Channel featuring breath-taking water views of the ocean and Lake Macquarie. While our venue showcases the natural beauty and tranquillity of the surrounding area, inside our professional Chefs and function staff pride themselves in their ability to deliver quality food and service ensuring that your function is everything you dreamed it would be, and more. We offer a range of facilities in a relaxed atmosphere. With the flexibility to cater for a number of events, we have a selection of function spaces, menus, and beverage packages to suit your needs and requirements.*



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## Our Function Rooms

### Blue Water Function Room

Blue Water Function Room consists of three spaces; our auditorium, lounge, and balcony. The lounge and balcony areas have stunning views over the lake and ocean. The auditorium features full private bar facilities, private amenities, air conditioning, down lights with dimmers and audio/visual facilities.

**Capacity:** Up to 200 guests for a sit down meal and up to 300 guests for a cocktail function. Room can be tailored for smaller functions

**\$550.00 room hire fee**

### Charmer's Function Room

Note: Draught beer not available in this room - only bottled beers

Charmer's Function Room features glass panelling to make the most of the breath taking views of the Swansea Channel and the ocean, air conditioning, private bar facilities, and audio facilities.

**Capacity:** Up to 80 people for a sit down meal or cocktail function. (50 people for sit down meal if a dance floor required)

**\$400.00 room hire fee**

### Blue Water Lounge

Blue Water Lounge features beautiful views of Lake Macquarie and the ocean, exclusive use of the balcony, light dimmers, air conditioning, and private bar facilities.

**Capacity** Up to 50 guests for a sit down meal or cocktail function.

**\$300.00 room hire fee**

Room not available on Saturday's

## *Items included in the room hire fee:*

*Crisp white linen table cloths and napkins*

*White skirting for the coffee station, cake and present tables*

*Use of our mirror faced cake table to display your cake on throughout the function*

*Experienced Function Manager to help you design and organise your function and give professional advice*

*5.5 hours room hire*

*(Saturday hire times - 10:30am-4pm or 6pm-11:30pm)*

*Room set up to your requirements*

*All crockery, cutlery and glassware.*

*A dedicated team of event professionals to provide service for you and your guests during your function.*

### *Private Function Bar:*

*A minimum of 40 adult guests with substantial catering are required to have the bar open in your function room. For functions with less than 40 guests or functions without catering whom require private bar service, the cost is \$25.00 per hour*

*To view 100's of photos of our weddings and functions please be sure to visit us on facebook: Swansea RSL Club*



# Menu 1

## Entrées

*Hand crumbed whiting fillets*

*Sate Chicken skewers*

*Thai beef salad with coriander and lime dressing*

*Chicken Caesar salad*

*Salt and pepper squid*

*Roast pumpkin, baby spinach and feta frittata*

## Mains

*Chicken schnitzel and gravy served with chips and salad or vegetables*

*Flathead fish fillets served with chips, salad, and tartare*

*Roast beef, pork, lamb or chicken served with baked potato, pumpkin, vegetables and gravy*

*Chicken parmigiana served with salad & chips or vegetables*

*Spinach and ricotta tortellini in a roast capsicum and pesto sauce*

*Chicken breast with honey mustard sauce served with vegetables*

*200g Grain fed Sirloin with Mushroom sauce, chips and salad*

*Penne pasta with chicken, bacon and mushrooms in a cream sauce*

*Baked Barramundi topped with tomato and coriander salsa served with chips and salad*

## Desserts

*Pavlova with marinated strawberries and a passionfruit splash*

*Chocolate mud cake served with fresh cream*

*Fresh fruit salad with ice cream*

*Apple and blueberry crumble with custard*

*Sticky date pudding served with caramel sauce and ice cream*

*Caramel cheesecake with sticky sauce and fresh cream*

***2 course dinner - \$32.00pp (entrée/main or main/dessert)***

***3 course dinner - \$38.00pp  
(entrée/main/dessert)***

*Please select two choices from each course to be served alternatively (minimum of 20 guests). For functions with less than 20 guests please select one option from each course - everyone gets the same.*

*Includes bread roll and butter, and freshly brewed tea and coffee*

*Special diets catered for - please advise Function Manager 2 weeks prior to function.*





## Menu 2

### Entrée

*Tempura prawns served on an Asian style salad, with a honey, soy, lime, and chilli dipping sauce*

*House made salt and pepper squid with citrus aioli*

*Garlic King prawns served on a bed of jasmine rice*

*Thai beef and noodle salad - with a lime and ginger dressing and fried shallots*

*Sate chicken skewers served with fragrant rice*

*Semi dried tomato, mozzarella and roast capsicum risotto balls topped with Napolitano sauce and parmesan cheese*

### Main

*Chicken, leek & mushroom in filo pastry, with Rocket salad and a white wine sauce*

*Mustard and herb crusted lamb rump, served with Swiss style potato rösti, green beans and a red wine jus*

*Grain fed scotch fillet served on garlic mash with a mushroom medley and brandy peppercorn sauce*

*Bacon and mushroom stuffed chicken breast with smashed potato, steamed greens and a sherry sage sauce*

*Pork Medallions served on Asian greens with kumara chips and a native plum sauce*

*Baked Barramundi topped with mango salsa served with Moroccan potatoes and a rocket, apple and walnut salad*

*Grain fed sirloin topped with king prawns and garlic butter served on a bed of sweet potato mash with seasonal greens*

Dessert

*Rocky road Cheesecake with berry coulis and double cream*

*White chocolate and Amaretto Di Saronno Crème Brule  
served with strawberry compote and biscotti*

*Pavlova topped with fresh cream, strawberries, mini fruit  
salad and a passionfruit splash*

*Steamed chocolate pudding with choc-raspberry ganash  
and vanilla ice cream*

*Citrus tart served with Chantilly cream and passionfruit  
coulis*

*Caramel Sticky date pudding with butterscotch sauce and  
toffee shard*

*Vanilla panacotta with blueberry compote and toffee shard*

***\$53.00 per person for three courses***

***\$45.00 per person for two courses***

*Please select two choices from each course to be served  
alternatively*

*Includes bread roll and butter, and freshly brewed tea and  
coffee*

*Special diets catered for - please advise Function Manager 2  
weeks prior to function.*

# Buffet Menu

## Mains

### Meat & Poultry

Porterhouse beef steaks with wild mushroom cream sauce

Grilled chicken thigh marinated in paprika, garlic and olive oil

Lamb loin chops with a honey rosemary jus

Honey Mustard chicken

Marinated lamb leg with minted jus

Roasted beef sirloin with a red wine jus

Roast Pork with apple chutney

### Seafood - \$3.50pp surcharge per dish

Salmon fillet topped with garlic, lemon and coriander butter

Barramundi with lemon dill sauce

Creamy garlic prawns

Seafood medley in a light satay sauce

## Sides

Steamed seasonal vegetables

Creamy cheese and bacon potato bake

Baked potatoes

Baked pumpkin

Steamed rice

Fried rice

Asian style noodles with stir fry vegetables

Garden salad

Pasta salad

Caesar salad

**\$22.00 per person**

*(Your choice of 2 mains & 3 sides)*

*Includes bread rolls, tea & coffee and condiments*

*Minimum of 40 adult guests.*

*Children 4-11 years - 50% of adult price. Children under 4 years eat free*

*Add plated entrée served to table - \$8.00 per person*

*Add dessert: selection of cakes, slices and petite fours served with whipped cream and berry coulis \$8.00 per person*



# Canapé menu

## Cold Canapés

Freshly shucked oysters with salsa vinaigrette  
Smoked salmon crostini with lemon dill crème fraîche  
Vietnamese rice paper rolls with ginger and lime dipping sauce  
Semi dried tomato, roast pumpkin and baby spinach frittata  
Rare roast beef on parmesan chip with tomato chutney  
Brushetta of roasted duck with an orange thyme ricotta cream  
Coconut, chilli & ginger prawn spoon with peach & mango salsa  
Beef & chorizo meat ball with yoghurt dipping sauce

## Hot Canapés

Shredded chicken and bacon tartlet  
Char grilled asparagus wrapped in prosciutto.  
Mediterranean risotto balls with mozzarella.  
Peking duck spring rolls with hoï sin sauce.  
Butternut pumpkin & three cheese scrolls  
Tempura prawns and dipping sauce

## Substantial Canapés - served in noodle boxes with forks

B.B.Q. pork with Asian salad and crispy noodles  
Char grilled chilli squid with chips and garlic aioli  
Chicken Caesar salad  
Tempura whiting with thick chips, tartare & lemon.  
Garlic prawns and jasmine rice  
Spinach and ricotta tortellini with Napolitano sauce  
Thai beef salad

## Fingerfood

Crumbed calamari, Chicken & Vegetable Dim Sims, Spring rolls,  
Mini quiches, Spicy chicken wings, Salt & Pepper Squid, Mini meat  
pies, Sausage rolls, Sate chicken skewers & Prawn twisters

**\$35.00 per person**

*includes freshly brewed tea & coffee*

Choose either:

3 hot canapés, 3 cold canapés & 2 substantial canapés

4 hot canapés, 4 cold canapés & 1 substantial canapé

All items on fingerfood menu plus 2 substantial canapés

# *Roving finger food menu*

*Served by our wait staff to your guests throughout the function room:*

*Hand crumbed Whiting fillets*

*Crumbed calamari*

*Spring rolls*

*Chicken & vegetable dim sims*

*Mini quiches*

*Sausage rolls*

*Spicy chicken wings*

*Salt & pepper squid*

*Prawn twisters*

*Gourmet mini meat pies*

*Satay chicken skewers*

**\$19.50 per person**

*Note: this menu is substantial for a full meal*



# Platter Menu

*Platters served to a table in your function room*

## *Mixed platter*

*Cocktail fish pieces, Crumbed calamari, Chicken & Vegetable  
Dim Sims, Spring rolls, Mini meat pies, Samosas and  
Sausage rolls*

*\$85.00 per platter - feeds 10 pax*

## *Favourite's platter*

*Mini pizzas, sausage rolls, Gourmet mini meat pies, salt &  
pepper squid, cocktail fish pieces, chicken sticks, meatballs*

*\$85.00 per platter - feeds 10 pax*

## *Vegetarian platter*

*Spring rolls, Mexican style potato skins, spinach & feta  
triangles, onion rings, risotto balls, pumpkin & 3 cheese  
scrolls, samosas*

*\$85.00 per platter - feeds 10 pax*

## *Tastes of the world platter*

*Chicken & Vegetable Dim Sims, satay chicken skewers,  
Buffalo chicken wings, Duck & plum spring rolls, Pastizzi's,  
Thai fish cakes, Samosas*

*\$90.00 per platter - feeds 10 pax*

## *Seafood platter*

*Crumbed whiting, crumbed calamari, salt & pepper squid,  
prawn twisters, Thai fish cakes, tempura scallops, seafood  
claws*

*\$95.00 per platter - feeds 10 pax*

## *Gluten free platter*

*Chicken nuggets, falafels, marinated chicken skewers,  
Buffalo wings, Aussie meatballs, potato skins with bacon,  
cheese & sweet chilli, sausage rolls*

*\$95.00 per platter - feeds 10 pax*

# Additional Catering Options

*Arrival canapes - \$8.00 per person*

*Delight your guests when they arrive with the chef's selection of hot and cold canapés served for 30 minutes*

*Arrival nibbles - \$2.00 per person*

*Variety of potato chips, corn chips, pretzels and salsa*

*Cheese platter - \$100.00 each - feeds 30 pax*

*Mixed platter of assorted cheese, crackers, dips, dried fruit, nuts and grapes*

*Antipasto platter - \$85.00 each - feeds 30 pax*

*Cabanossi, cheese cubes, semi dried tomatoes, roasted capsicum, marinated fetta, olives, gherkins, pickled onions, tortilla chips, crackers and dips*

*Dessert station - \$8.00 per person*

*Selection of cakes, slices and petite fours served with whipped cream and berry coulis*

*Assorted gourmet sandwiches*

*\$8.00 per person*

*Fresh seasonal fruit platter*

*\$60.00 each - feeds 20 pax*

*Bowl of whipped cream to accompany your cake*

*\$30.00 per bowl - feeds 30 pax*

*Bowl of berry coulis to accompany your cake*

*\$40.00 per bowl - feeds 30 pax*

*Freshly brewed tea & coffee*

*\$3.00 per person*

## Combination catering package

*Perfect for baby showers, christenings, wakes,  
morning or afternoon tea functions*

*Assorted gourmet sandwiches*

*Chef's selection of hot finger food*

*Selection of cakes, slices and muffins*

*Seasonal fruit platter*

*Warm scones straight from the oven, served with strawberry  
jam and double thick cream.*

*Mixed platter of assorted cheese, crackers, dips, dried fruit,  
nuts and grapes*

*Cabanossi, cheese cubes, semi dried tomatoes, roasted  
capsicum, marinated fetta, olives, gherkins, pickled onions,  
tortilla chips, crackers and dips*

*Two selections - \$12.00pp*

*Three selections - \$16.50pp*

*Four selections - \$20.00pp*

*-Freshly brewed tea and coffee included with all options*

*Note: this menu is substantial for a light meal*





# Children's menu

*Under 12 years*

*Chicken nuggets and chips  
Cheeseburger and chips  
Fish and chips  
Penne pasta with Napolitano sauce*

*\$10.50 per person*

*With ice cream for dessert - \$13.00 per person*

# Junior's menu

*12 - 16 years*

*Chicken schnitzel with gravy served with fries and salad  
Penne pasta with a bacon & mushroom cream sauce  
Cheesy beef nachos topped with sour cream*

*\$18.50 per person*

*With ice cream for dessert \$22.00 per person*





# Beverage Packages

Beverage packages are for five hours duration.  
A minimum of 40 adult guests are required to run a beverage package.

Beverage packages are only available in conjunction with a substantial menu

## **Premium Package - \$35.00 pp**

Tap beers, Willowglen red and white wines, Willowglen Chardonnay Pinot Noir & post-mix soft drinks.

## **Elite Package - \$46.00 pp**

Tap beers, Willowglen red and white wines, Willowglen Chardonnay Pinot Noir, post-mix soft drinks, & single nip spirits  
(Excludes top shelf spirits)

## **Under 18's beverage package - \$10.00 pp**

Unlimited post-mix soft drinks & juice

*\*Charmers Function Room: Only bottled beers available*

## Function beverages

### *Function wines*

Willowglen Semillon Sauvignon Blanc

Willowglen Chardonnay

Willowglen Moscato

Willowglen Shiraz Cabernet

Willowglen Cabernet Merlot

### Function Sparkling

Willowglen Sparkling Chardonnay Pinot Noir

*Other wines are available upon request but are not included in the beverage packages*

### **Beers on tap**

Tooheys New, Tooheys Old, Victoria Bitter, Carlton Dry, Lazy Yak, XXXX Gold, Great Northern, Cascade Light

### **Soft drinks and juice**

Pepsi, Pepsi Max, Lemonade, Lemon Lime & Bitters, Solo and Orange juice

# Optional Extras

Dancefloor  
\$100.00

Data Projector and Screen (Blue Water Function Room only)  
\$50.00

Portable TV/DVD player (60 inch screen)  
\$50.00

Lectern and microphone or cordless microphone  
\$25.00

Wishing Well  
\$25.00

Coloured Up-Light Package - includes 12 up-lights in your choice of colour, delivery, installation, pack down & removal  
\$350.00

Photobooth package - 4hr hire, curtain backdrop, unlimited double prints, includes video messaging capabilities, prop box, professional attendant, USB with all images from the night, delivery, set-up and pack-down.  
\$1100.00

100 helium balloons in your choice of colours with metallic ribbons  
\$240.00

Professional DJ to entertain you for 5 hours  
\$500.00

Elegant white fabric chair covers with bow or sash of your choice  
\$6.50 each

Glass hurricane lamp for table centre pieces with white pillar candles  
\$10.00 each

Coloured napkin inserts  
.10 cents per person

Table runners to add a splash of colour to your guest tables, present table or lolly buffet  
\$8.50 each

# Terms and Conditions - Functions

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The team at Swansea RSL Club are committed to providing the highest standard of service and provide the following information for your perusal. Our policies ensure the smooth running of your function.

**Booking Confirmation** – Deposit required - \$300.00. Bond required - \$200.00.  
Total \$500.00.

Your chosen date can be held tentatively for seven (7) days. To confirm your booking please ensure a deposit of \$300.00 and a bond of \$200.00 is paid within the 7 day hold period, and a signed copy of these terms and conditions are returned to the Function Manager. If the deposit and bond are not received by the end of the 7 day holding period, your booking may be forfeited. The \$300.00 deposit will come off the final payment for your function. The \$200.00 bond will be held to cover any damages that may occur and will be refunded in full by cheque, posted to you 7-10 business days after function date if no adjustments are necessary.

Please note the Damage clause included in this document.

**Room Hire** – The Room Hire fee covers the cost of setting up and cleaning of the venue, white linen cloths & napkins, crockery, cutlery, and glassware, bar (minimum 40 guests) and wait staff if required. Room hire is for a 5.5 hour period. Additional fees apply if you wish to extend beyond the set time frame – price on application.

**Confirmed Final Numbers** – Confirmed final number of guests attending is required 14 days prior to your function. This number will be regarded as the final number for catering purposes and you will be charged accordingly, even if fewer guests attend the event. Addition of extra guests must be given and paid for a minimum of 48 hours prior to the function.

**Minimum numbers** – A minimum of 40 adult guests is required for the buffet menu and beverage packages. A minimum of 20 guests required for a 2/3 course plated menu. A minimum of 40 adult guests taking a substantial menu is required to have the private function bar opened. Functions with less than 40 people or not taking a substantial menu can pay to have the private bar open - \$25.00 p/hr.

**Confirmation of details** – Final confirmation of all details must be given to the Function Manager a minimum of 21 days prior to the function eg: timings, menu selections, room set up details, equipment required, entertainment, beverage requirements etc. The number of guests attending at this time will be regarded as the final number for catering purposes and you will be charged accordingly, even if fewer guests attend the event. Addition of extra guests must be given and paid for a minimum of 48 hours prior to the function. Any changes to the set up of the function room within 24 hours prior to the function may incur a fee. You will also be required to supply a copy of your seating plan to the Function Manager 21 days prior.

**Menu Selection** – Final menu selections must be made 21 days prior to your function. Special menu items are available on request and we are only too happy to cater for guests with special dietary requirements e.g. Vegetarian, Celiac and allergies. These special requirements must be confirmed a minimum of 14 days prior to the function.

Swansea RSL Club is fully licensed which prohibits the bringing of food and or beverages onto the premises with the exception of celebration cakes e.g. Wedding / birthday cakes. Health regulations state that no leftover food is to be taken by a client or guest from club premises. If by chance food is taken from the premises no responsibility will be taken by Swansea RSL Club or Club Management.

**Payment of account** – Full payment of account is required 7 days prior to your function. Additional liquor accounts are to be settled in full upon completion of your function. Payment can be made by cash, credit card (sorry AMEX and Diners Cards not accepted), direct bank transfer, or by bank cheque (sorry personal cheques not accepted)

**Function conclusion times** – Functions on Friday and Saturday evenings must cease by 11:30pm. Our upstairs function bars will close 30 minutes prior to the function conclusion time. All music is to cease 30 minutes prior to the function conclusion time. Guests are free to utilize the bar and facilities downstairs upon the conclusion of the event (until midnight). Functions held Sunday – Thursday must cease at 9:30pm with bar and music concluding 30 minutes prior to the function conclusion time

**Additional items** – It is the responsibility of the client to place any additional items in the function room such as place cards, favours, decorations, seating plan, flowers etc.

**Responsible Service of Alcohol** – Due to licensing laws, no liquor can be brought onto the premises by any guest at any function.

BYO facilities are not available however with prior notice we would be more than happy to order in any special requests.

Swansea RSL Club enforces the *Responsible Service of Alcohol* and the *Responsible Gaming* laws. By law any person under the age of eighteen (18) years may not consume or purchase an alcoholic beverage, or participate in any Gaming activity.

Swansea RSL Club enforces the *Responsible Service of Alcohol* Laws including the duration of any Beverage Package

**The management of Swansea RSL Club reserves the right to**

1. Refuse service and remove from the premises any person believed to be intoxicated
2. Close the bar and terminate a function if guests do not practice responsible service of alcohol.

**Public Holidays** – A surcharge of 10% of the amount of your total account will be added for bookings on public holidays.

**Smoking Policy** – Smoking is not permitted inside the Club. Smoking is available in designated outside areas.

**Prices** – Whilst every endeavour is made to maintain prices as printed, all prices quoted are subject to change without notice.

**Children** – Guests under 18 years of age are welcome to attend your function. Children must be supervised by an adult and stay inside the function room at all times. Unsupervised Children will not be permitted to stay in the venue.

**Permissions** – I acknowledge the Swansea RSL Club may take photographs of the Event and hereby give my express permission for the Club to use the media for promotional purposes.

**Beverage packages** – Beverage packages are only available in conjunction with a substantial menu. If you are selecting a beverage package all adults attending must go on the same package regardless of the personal circumstances (eg: religious beliefs, pregnancy etc).

**18<sup>th</sup> Birthday's** – Please note that Swansea RSL Club does not permit 18<sup>th</sup> Birthday parties to be held at our venue.

**Membership** – All guests entering the Club must fall into one of the following categories:

1. Current members (membership card must be shown)
2. Temporary member (those who live outside 5km radius of the Club. Must show residential ID and sign in)
3. Signed in by a member (a guest who resides within the 5km radius, who is not a member of the Club, must be signed in by a member)

**Note:** This is State Government Legislation.

**Decorations** – You are more than welcome to decorate your function space, however please note that nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the venue. **Confetti, glitter, table scatters, rice, polystyrene balls or the like are not permitted on the premises and a cleaning fee of \$100 will apply if this request is ignored.** All candle flames must be enclosed. The staff of Swansea RSL Club will take all possible care in looking after guests belongings, however we cannot accept any responsibility for any loss or damage incurred to any items in the venue prior to, during or after any function. Please check with your Function Manager as to when the room will be available for decorating and when any decorations left on premises after a function must be collected. Any decorations are the responsibility of the client or the outside contractor. Swansea RSL Club staff take no responsibility for the decorating of the event space, unless prior arrangements have been made.

**Courtesy Bus** – Our courtesy bus is available to transport guests home (within a 5km radius of the Club) after the function concludes. Please note the bus seats 11 people and should you have a large amount of guests requiring transport alternate arrangements should be made. A run sheet provided to the Club of where guests need to be dropped off should be provided to your Function Manager at least 21 days prior to your event. Please note that children under 4 years are not permitted on the courtesy bus as it is not fitted with appropriate child restraints. The courtesy bus does not start running until 4pm and availability for pickups is limited. We suggest that your guests make their own way to the venue.

**In house DJ & Photobooth bookings** – If you require a DJ or Photobooth to be booked by Blue Water Function Centre either as part of your package or separately, notice must be given to the Function Manager at your earliest convenience to ensure availability. A surcharge may apply if we need to outsource the booking to a company who is not our preferred choice. Please note that DJ's & photobooth attendants booked through Blue Water Function Centre require a trade meal to be provided for them on the night.

**Outside contractors** – All out sourced contractors such as decorators, DJ's, entertainment, photoboos etc must have their own public liability insurance. A copy of contractor's public liability must be supplied to Swansea RSL Club at least 21 days prior to the function.

**Damage** – The client will be financially liable for any damage sustained or items stolen from Swansea RSL Club property whether through their own action or through the action of their guests or appointed contractors. Should any damages occur your \$200.00 bond may be forfeited. Additional charges may be incurred for substantial damage.

**Cakes** – You are welcome to provide your own cake for the function. Please note that cakes can be delivered on the day of the function. Swansea RSL Club does not store cakes overnight.

**Supplying your own DJ/ Entertainment** - If you are providing your own DJ or Entertainment a copy of their Public Liability Insurance must be provided to the Function Manager a minimum of 21 days prior to the function. If this is unable to be provided the DJ/ Entertainer must sign a waiver form which will also be due a minimum of 21 days prior to the function. DJ/ Entertainer is to confirm any equipment that is required to be provided by the venue eg: table for equipment, chair, access to power etc. a minimum of 21 days prior to function. **All DJ's/ Entertainers must be set up and have sound check completed a minimum of 15 minutes prior to the function start time. DJ's/ entertainers are not permitted to bring in and set up their equipment once guests have entered the function room.** Due to the glass panelling in Charmers Function Room electric guitars/ instruments and drum kits will not be permitted to entertain in this area. Other entertainment is permitted – please check with the Function Manager.

**Cancellation** – Cancellation of your function must be notified in writing.  
Cancellation 6 months or more prior to function - \$100.00 cancellation fee applies. Remainder of deposit and bond will be returned.  
Cancellation 4-6 months prior to function - \$300.00 cancellation fee applies. Deposit payment will be forfeited, bond payment will be returned.  
Cancellation 1-3 months prior to function – \$500.00 cancellation fee applies.  
Cancellation less than 2-4 weeks prior to the event – \$500.00 cancellation fee applies plus you will be liable for 50% of the estimated final account based on what has been confirmed with the Function Manager.  
Cancellations 14 days prior to the event – \$500.00 cancellation fee applies plus you will be liable for full payment of the organized final account.

**Swansea RSL Club reserves the right to decline or cancel any function or booking**

I, \_\_\_\_\_ have read and understood the above Terms and Conditions. I understand that this is a legally binding contract and I agree to be responsible for this booking and to abide by these Terms and Conditions.

Signature \_\_\_\_\_ Membership number \_\_\_\_\_

Date signed \_\_\_\_\_ Function date \_\_\_\_\_